

Weber Grill Academy - Covid-19 Risk Assessment



This risk assessment is mandatory for the re-opening of Weber Grill Academy courses starting from the 1st of July 2020, and until further notice. Each of the following criteria have been identified in order to ensure a safe environment for yourself, you staff and the participants. Please fill-in carefully and return named, dated and signed. "Yes" is agreeing that the criteria is implemented in your grill academy.

	Yes	No
Running the courses		
Only 1 participant is allowed per barbecue, x2 people accepted if from the same household		
Only 1 participant is allowed per workstation, x2 people accepted if from the same household		
Ensure a minimum distance of 2.0m between participants and staff were possible at all times.		
Based on the size of your premises and the social distancing rules, can you tell us how many participants you plan on hosting per course?	Number :	
No self-service for drinks. Grill Master or staff will provide drinks in single use (idealy recyclable) cups for each workstation. We recommend no glassware		
No self-service for food. Grill Master or staff will pre-portion each plate and serve participants. We recommend the use of plant-based recyclable plates and service ware to limit the amount of washing-up and cleaning.		
Tasting the food during the preparation or cooking is not allowed for the participants in order to limit the potential risks. Participants will have designated eating time thoroughout the course.		

Equipment		
I have enough BBQ equipment (gloves, tongs, spatula, etc.) so each participant has 1 set		
I have enough Kitchen equipment (cutting board, knives, etc.) so each participant has 1 set		
Use floor signage with tape or chalk to create a 1-way ciculation system		
Use floor signage with tape or chalk to show where participants should stand at their workstations or Barbecue station		
Provide hand saniting points: at the entrance of the Grill Academy, in the preparation room, in the barbecue room and in the toilets/bathrooms. Each participant must use hand sanitiser upon entering the academy		
Equip each work station with kitchen roll		
Provide face masks to participants upon entering the premises and ensure sufficient stock for each course.		
Ensure sufficient stock of plastic gloves for regular change during the the food prep and courses. (Participants and staff must wash or disinfect hands before each preparation + wear disposable gloves. Plastic gloves must be changed after each preparation)		
Equip each workstation with waste bins for easy disposal of used gloves, and rubbish.		

Premises		
Disinfection of all surfaces (tables, chairs, door handles) before and after each course		
Regular ventilation of the premises before and after each course		
Regular disinfection of facilities (toilets, bathrooms) before, during and after each course		
Provide disposable towels and soap and hand sanitiser in the facilities (toilets, bathrooms)		

Hygiene and Security		
Participants must wash or disinfect hands before each preparation + wear disposable gloves. Plastic gloves must be changed after each preparation		
For the safety of all, we stongly recommend that participants wear face masks at all times apart from designated meal/eating times.		
Grill Master and staff must wash or disinfect hands + wear disposable gloves when interacting with food. Plastic gloves must be changed after each preparation.		
We highly recommend that Grill Master and staff wear face masks throughout the course		
Only the Grill Master and/or staff to portion and serve food to participants with plastic gloves and face mask.		

Signature, date and name of the Grill Master / Grill Academy: _____